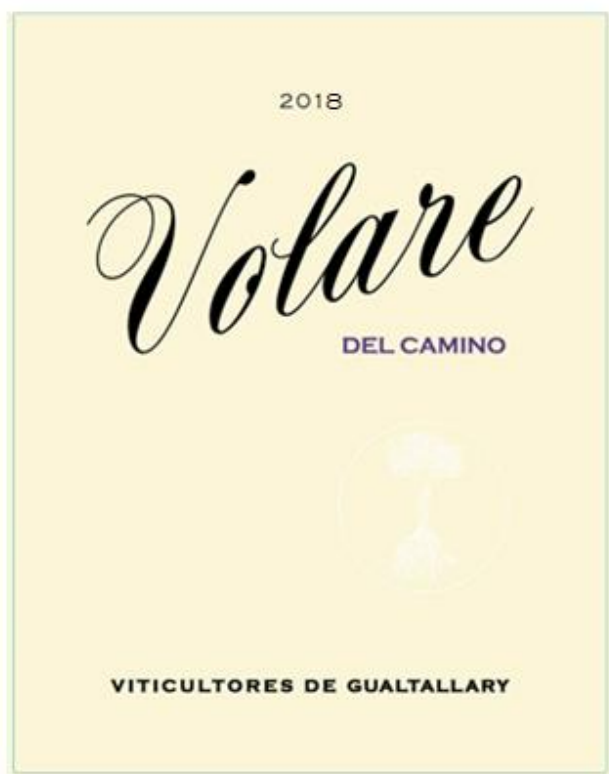




## VOLARE DEL CAMINO 2018 GUALTALLARY



*100% Malbec of pure limestone*

2018 was a warm and dry vintage, so the resulting wines are focused, direct and taut. Two small parcels in our basal vineyard gave birth to this wine – one in the south-western corner, the other in the eastern side of the block. Both are the shallowest and the most calcareous spots in this vineyard, the vines being small and less productive than in other places of the same vineyard.

Hand-harvested and destemmed over bins of 300 kgs., where the alcoholic fermentation also took place.

Wild yeast fermented; the extraction was only limited to very soft pigeages for 30 days. This kind of work gives us tannins of superb texture and finesse, a particular characteristic of this wine.

For us, this is our essential wine – fresh as a mist of chalk and lilies. Super fine-grained tannins and a vertical mouth with an intense, long finish. Aged for 16 months in the same oak barrels. Bottled without fining or filtering on October 27<sup>th</sup>, 2019.

*Vintage 2018 total production:*

*1,176 bottles of 750 cc.*

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